

LE MENU

DÉJEUNER

lunch can be ordered until 16.00

COLD SANDWICHES

CARPACCIO with truffle mayonnaise and parmesan	15
RICOTTA with tomato and basil	11 ⁷⁵
SALMON with cucumber and lemon mayonnaise	14 ⁷⁵
EGG SALAD with chives and chilli oil	11 ⁷⁵

PÂTISSERIES

APPLE PIE with whipped cream	5 +0.50
VARYING PASTRIES Ask for our current range	5

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BENEDICT brioche, poached egg, ham and hollandaise	13 ⁵⁰
NORWEGIAN brioche, poached egg, salmon and hollandaise -with avocado	15 +2

HOT SANDWICHES

PULLED CHICKEN sriracha and coleslaw	13 ⁵⁰
CROQUE MONSIEUR ham and cheese	8
CROQUETTES 2 oma bob's croquettes	12 ⁵⁰
SHRIMP CROQUETTES 2 croquettes with lime mayonnaise	16

the dishes below can be ordered throughout the day

ENTRÉES

starters

BAGUETTE with salted butter	6 ⁵⁰	OYSTERS 3 or 6 fine de claires with vinaigrette and lemon	12/24
BURRATA tomato and basil mayonnaise	12 ⁷⁵	SEABASS garlic, butter and antiboise	14 ⁵⁰
STEAK TARTARE classically prepared	15	CHAMPIGNON DORDOGNE with aioli	11 ⁵⁰
CARPACCIO truffle mayonnaise and parmesan	15	GRAVLAX radish, chilli and leche de tigre	15

PLATS PRINCIPAUX

main courses

FISH AND VEGETARIAN

VIS DU JOUR fish of the season	daily price
SALMON seasonal vegetables and hollandaise sauce	24 ⁵⁰
CELERIAC PAPPARDELLE comté, pickled lemon and baguette	22
QUICHE of leeks, crème fraîche and green herbs	21

MEAT

STEAK WITH FRIES seasonal vegetables and pepper sauce	29 ⁵⁰
DUCK BREAST turnip, vegetables, blackberries and orange gravy	27 ⁵⁰
CHICKEN SATAY WITH FRIES atjar	22 ⁷⁵
POUSSIN WITH FRIES seasonal vegetables, lemon, thyme and butter	24 ⁵⁰
CLASSIC BURGER WITH FRIES kesbeke pickles, bacon and cheese on a brioche bun	19 ⁷⁵

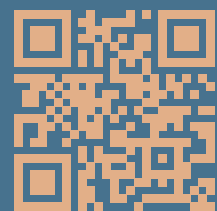
DESSERTS

desserts

DAME BLANCHE vanilla and chocolate	9 ⁵⁰	FRANGIPANE almond and rhubarb	10
OMELETTE SIBIRIENNE banana and italian meringue	10	CHEESE PLATTER selection of four cheeses with fig bread and grapes	15
CRÈME BRÛLÉE with vanilla ice cream	10	FRIANDISES selection of chocolates	6

Café - Cuisine

St. Maxime



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allergen and
deutes menu

SOUP ET SALADE

SALADS

BURRATA tomato, chickpeas and pomegranate	18 ⁵⁰
SURF AND TURF prawn and shoulder steak	19 ⁵⁰
CEASAR chicken, poached egg and croutons	18 ⁵⁰

SOUP

SOUP DU JOUR soup of the day	daily price
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SIDE DISHES

FRENCH FRIES mayonaise	6
SEASONAL VEGETABLES mixed vegetables	6
GREEN SALAD parmesan and croutons	6

BOISSONS

LES VINS

wines

BUBBLES

glass bottle

CAVA BRUT

SPAIN | CATALUNYA

7⁷⁵

45

RUINART

0.375 L
FRANCE | RHEIMS

55

WHITE

SAUVIGNON BLANC

FRANCE | PAYS D'OC

5⁷⁵

29⁵⁰

CHARDONNAY

FRANCE | PAYS D'OC

6⁷⁵

31

VIOGNIER

FRANCE | PAYS D'OC

7²⁵

35

RED

MALBEC

FRANCE | CAHORS

6

29⁵⁰

PINOT NOIR

FRANCE | BOURGOGNE

7

32⁵⁰

SYRAH

FRANCE | MINERVOIS

7⁵⁰

35

ROSÉ

LES PETITS BERTHOLETS

FRANCE | LANGUEDOC

6

25

SAINTE PRIVATE LABEL

FRANCE | PROVENCE

7⁵⁰

35

BIÈRES

DRAFT

HEINEKEN FLUITJE

3⁴⁰

HEINEKEN VAASJE

3⁸⁰

SEASON BEER

from 5⁵⁰

PAULANER HEFE WEIZEN

5⁷⁵

AFFLIGEM BLOND

5⁷⁵

MANNENLIEFDE

5⁷⁵

TEXELS SKUUMKOPPE

5⁷⁵

VEDETT WHITE

5⁷⁵

BOTTLE

LA CHOUFFE

5⁷⁵

AFFLIGEM DUBBEL

5⁷⁵

DAVO SURF ALE

5⁷⁵

DAVO ROAD TRIP

5⁷⁵

LIEFMANS

5⁷⁵

0.0 BEER

HEINEKEN

4⁷⁵

AMSTEL RADLER

4⁷⁵

AFFLIGEM BLOND

5⁷⁵

PAULANER

5⁷⁵

COCKTAILS

TENNESSEE MULE

jack daniels, ginger, mint and lime

11⁵⁰

AMARETTO SOUR

amaretto and lime

11⁵⁰

STRAWBERRY SMASH

gin, crème de cassis and lime

12⁵⁰

CLASSICS

ESPRESSO MARTINI

espresso, kahlua and vanille vodka

12⁵⁰

PORNSTAR MARTINI

vodka and passionfruit

12⁵⁰

MOJITO

rum, mint en lime

11

APEROL SPRITZ

orange and cava

10

GIN & TONICS

ST. MAXIME

rosemary and lemon

12⁷⁵

BOBBY'S

orange and clove

12⁷⁵

GIN MARE

rosemary

12⁷⁵

VIRGINS

SEEDLIP GIN

feuertree tonic and orange

11

MOJITO

mint, lime and sparkling water

10

ORANGE REFRESH

crodino, orange and sparkling water

11

PORNSTAR MARTINI

passionfruit and lime

12⁵⁰

ELDERFLOWER

lime, mint and sparkling water

8

do you have another favorite cocktial?
let us know, we can make almost every classic!

CAFÉ SPÉCIAL

FRENCH

coffee, grand marnier and cream

10

SPANISH

coffee, licor 43 and cream

10

ITALIAN

coffee, amaretto and cream

10

COLLATIONS

bites

BAGUETTE

with salted butter

6⁵⁰

BITTERBALLEN

6 pieces with mustard

8

CRISPY CHICKEN

with aioli and chili sauce

12⁵⁰

CHEESE BITTERBALLEN

6 pieces with truffle mayonaise

10

CHAMPIGNON DORDOGNE

with aioli

11⁵⁰

CHARCUTERIE

various meats, chutney and nuts

16

NACHO'S

guacamole

14

CAMEMBERT AU FOUR

from the oven with honey, nuts and bread

14⁷⁵

SHRIMP CROQUETTES

4 pieces with lime mayoniase

10

ALMONDS AND OLIVE

8⁵⁰

PLATEAU MAXIME

with selected bites

32⁵⁰

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